

TONTO

BAR & GRILL AT RANCHO MAÑANA

HAPPY
NEW YEAR

Serving our regular
menu along with the
following specials
from
4:00-9:30 p.m.

Special Appetizer:

Roasted Gold and Candy-Striped Baby Beets with Hydroponic Bibb Lettuce and Wild Arugula, Local Fossil Creek Goat Cheese, AZ Sun-Dried Cranberries, Honeyed Marcona Almonds, Pomegranate Seeds, Champagne Blood Orange Vinaigrette 10.

Special Entree:

Mesquite Wood-Fired 5 oz. Garlic Horseradish Crusted New York Strip and Butter-Poached Lobster Tail, Wild Mushrooms with Fine Herbs, Black Truffle Whipped Potato, Mesquite Wood-Grilled Jumbo Asparagus and Local Lemon and AZ Sun-Dried Tomato Beurre Blanc 40.

Dessert:

“Double Chocolate Cotillon Torte”

Rich Chocolate Sponge Cake Layered with Milk Chocolate and Dark Chocolate Whipped Ganache and Glazed with Dark Chocolate, Roc2 Coffee Sauce Caramelized Hazelnuts and Gold Confetti 11.



Midnight
Martini 13.

Chilled Tito's
Vodka, Espresso &
splash of Kahlua

Information & Reservations

480-488-0698 TontoBarAndGrill.com

